

Magic Menu
with

MUELLER'S
MACARONI PRODUCTS



ALL MUELLER'S PRODUCTS
come in 2 Package Sizes
The REGULAR SIZE.
The LARGE SIZE

To women everywhere
"Mueller's" stands for supreme quality.

All Mueller's Products cook up tender, yet firm—each separate strand an appetizing tidbit. The exclusive Mueller "quik-dried" method by which they are made causes them to expand more in the cooking and gives them that better taste and lightness. And their special thin wall causes them to cook in double-quick time—just nine minutes. Mueller's Egg Noodles are famous for their quality and richness in eggs. They are made from farm-fresh eggs and plenty of them.

Mueller's Products come to you, from a modern sunlit plant in triple-sealed packages, protected from dust and dirt. They're always fresh. They come to you with a tradition of quality behind them that goes back over seventy-five years. Today the direct descendants of the founder of the company carry on his original aim—to furnish food products of the finest and purest quality.

Magic Menus
with
MUELLER'S



C.F. MUELLER CO.
JERSEY CITY, N.J.

1st printing — 1937
2nd printing — 1945

INDEX

HOW TO COOK MUELLER'S MACARONI PRODUCTS 4

CHEESE DISHES

Egg Noodle Ring with Fried Apples.....23	Macaroni Royal.....23
Macaroni and Cheese.....23	Supper Special—Thin Spaghetti.....23

CHILDREN DISHES

Egg Noodle Milk Dish.....27	Elbow Macaroni
Thin Spaghetti with Tomatoes.....27	with Liver.....27

DESSERTS

Egg Noodle Custard Pudding.....26	Neapolitan Fluff.....25
Egg Noodle Nests.....26	Tutti Frutti Pudding.....26
Egg Noodles with Fruit.....25	

EGG DISHES

Baked Eggs in Ramekins.....21	Elbow Macaroni à la Goldenrod.....21
Egg Noodles Benedict.....22	Molded Egg Noodles
Egg Noodles New Yorker.....21	with Creamed Eggs.....22
	Spaghetti Mold.....22

FISH DISHES

Egg Noodles with Grilled Sardines....18	Shrimp Creole with Thin Spaghetti....18
Elbow Macaroni	Spaghetti with Salmon.....17
with Tuna Fish and Corn.....17	Thin Spaghetti with Anchovies.....18
Macaroni with Scalloped Oysters.....17	

MEAT DISHES

Baked Macaroni and Sausages.....16	Fried Egg Noodles.....11
Broiled Ham and Egg Noodles.....16	Macaroni with Leftover Meat.....10
Casserole of Spaghetti, Ham and	Macaroni with Chipped Beef.....11
Cheese.....12	Spaghetti Oriental.....9
Chicken à la King with Egg Noodles...16	Spaghetti with Meat Crust.....10
Chow Mein with Fried Egg Noodles....11	Spaghetti, Southern Style.....12
Creamed Ham and Elbow Macaroni...10	Veal Paprika with Viennese Noodles...13
Egg Noodles, Western Style.....9	Viennese Noodles.....13

MENUS 14-15

PARTY DISHES

Chicken Tetrizzini.....28	Egg Noodle Ring.....28
Thin Spaghetti with Meat Balls.....28	

SALADS

Elbow Macaroni à la Mueller.....24	Piquant Elbow Macaroni Salad.....24
------------------------------------	-------------------------------------

SAUCES

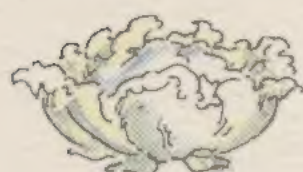
Cheese Sauce.....6	Mushroom Sauces.....6
Curry Sauce.....6	Meatless Sauce.....5
Meat Sauce.....5	Quick Sauce.....5

SOUPS

Onion Soup.....7	Vegetable Chowder.....7
Elbow Macaroni Soup.....7	

VEGETABLE DISHES

Baked Egg Plant with Elbow Macaroni.19	Stuffed Baked Tomatoes.....19
Egg Noodles and Spinach Au Gratin...19	





FINE PRODUCTS deserve fine treatment. To make the most of the products themselves, they should be cooked according to the directions on the following pages—the results of careful experimental work by The Home Economics Department of C. F. Mueller Company.

In order to bring out the fine, delicate flavor of the products, they should be dressed with butter or with sauces of contrasting flavors. For service with meats, a sauce of melted butter, brown butter, meat gravy, or a highly seasoned cream sauce may be used. With certain meats a cheese or tomato sauce may be preferable. For luncheon and supper dishes, sauces which provide contrast both in flavor and texture are indicated. When fresh or leftover meat is combined with a Mueller product, plus an interesting sauce, a satisfying one-dish meal results. Almost any leftover vegetable, whether it is listed as an ingredient or not, may be put to good use and will supply an original touch to a sauce.

The recipes which C. F. Mueller Company present to you provide suggestions for many types of dishes. In most of the recipes any one of the Mueller products may replace the one which has been chosen as a basis. In the collection, you will find suitable dishes for every occasion.



How to cook

ALL MUELLER'S MACARONI PRODUCTS

MUELLER'S MACARONI

MUELLER'S WIDE EGG NOODLES

MUELLER'S FINE EGG NOODLES

MUELLER'S THIN SPAGHETTI

MUELLER'S ELBOW MACARONI

MUELLER'S SPAGHETTI

MUELLER'S EGG ALPHABET



1 PACKAGE OF ANY MUELLER PRODUCT

3 QUARTS BOILING WATER

1 TABLESPOON SALT

Add contents of package to rapidly boiling salted water. Boil 9 minutes, stirring occasionally. Drain in a colander and dress as desired. **DO NOT OVERCOOK**



IMPORTANT: The recipes in this book were planned for use with Mueller's regular size package. Double the ingredients when using Mueller's economical large package.

Cook 9 minutes



The following three recipes are particularly recommended for use with Mueller's Thin Spaghetti or Spaghetti, but can be used with any one of the other products.

MEATLESS SAUCE

- | | |
|---|-----------------------------------|
| ¼ cup olive oil | 1 can tomato paste |
| 1 clove garlic (chopped) or ½ tea-
spoon ground garlic | 2 cups water |
| 1 onion (chopped) | 1 tablespoon Worcestershire sauce |
| 1 green pepper (chopped) | 1 teaspoon paprika |
| | Salt (to taste) |
| | Pepper (to taste) |

Put the olive oil in a sauce pan, heat thoroughly, add the garlic, onion, green pepper and simmer until light brown. Then add the tomato paste, water, Worcestershire sauce, paprika, salt and pepper and let simmer for 1 hour, stirring occasionally. Serve over spaghetti with grated cheese.

MEAT SAUCE

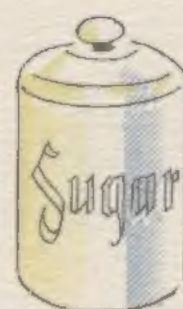
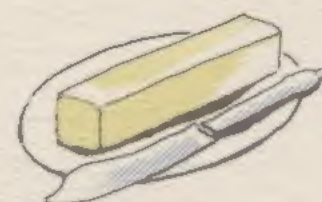
- | | |
|-----------------------------|-----------------------|
| ½ pound beef (chopped) | 1 medium can tomatoes |
| ¼ cup olive oil (or butter) | 1 can tomato paste |
| 1 clove garlic (chopped) | 2 teaspoons salt |
| 1 green pepper (chopped) | 2 cups water |
| 1 onion (chopped) | |

Put beef, oil, garlic, pepper and onion in a sauce pan and fry about 10 minutes or until light brown. Then add tomatoes, tomato paste, salt and water. Let simmer about one hour, stirring occasionally. Serve over spaghetti with grated cheese.

QUICK SAUCE

- | | |
|--|-----------------------------|
| 1 onion (chopped) | 2 tablespoons butter |
| 1 green pepper (chopped)
(if desired) | 1 can condensed tomato soup |
| | Water |

Put onion, pepper (if desired) and butter in a sauce pan and simmer until light brown. Add tomato soup and ¼ can of water. Cook two minutes and serve over spaghetti with grated cheese.



MUSHROOM SAUCE (for Egg Noodles)

4 tablespoons butter	1/2 cup cream
3 cups sliced mushrooms	1 teaspoon salt
2 tablespoons flour	Pepper
1 1/2 cups mushroom stock and milk	1 teaspoon Worcestershire sauce
	1 teaspoon onion juice

Melt butter and cook mushrooms in it for five minutes. Sprinkle with flour and blend well. Add the stock (made by cooking tougher portions of mushrooms in water), milk and cream and stir over low fire until smooth and thick. Add seasonings and serve.

MUSHROOM SAUCE

4 tablespoons olive oil	1/2 lb. sliced mushrooms
1 clove garlic	2 tablespoons flour
1 cup minced onions	1/2 cup shredded ham
1/2 cup minced celery	3 cups meat and mushroom stock
1/2 cup minced carrots	Salt, pepper

Heat olive oil, add vegetables and cook slowly 10 minutes. Stir in flour. Add ham and stock, season with salt and pepper to taste and stir over low fire until slightly thickened. To make stock, cook mushroom stems with 4 cups of boiling water to which 2 bouillon cubes have been added. Note: Instead of the ham, 6 chicken livers may be sauted separately and added to the sauce when ready to serve.

CHEESE SAUCE

4 tablespoons butter	1 teaspoon mixed mustard
2 tablespoons flour	1 teaspoon Worcestershire sauce
2 cups milk	1 1/2 cups grated cheese
1 teaspoon salt	Pepper

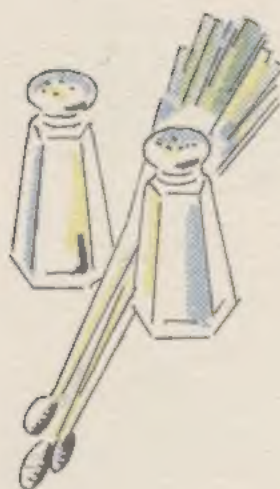
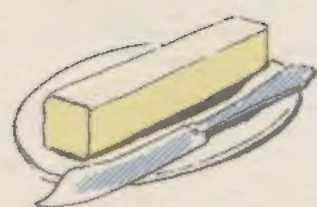
Melt butter, stir in flour and when well blended, add milk, stir over low fire until smooth and thick. Add seasonings and cheese and stir until cheese is melted.

CURRY SAUCE

4 tablespoons butter	1 teaspoon salt
3 tablespoons flour	2 teaspoons curry powder
2 cups milk or white stock	1 teaspoon onion juice
	1/4 teaspoon nutmeg

Melt butter, stir in flour and when well blended, add milk or white stock, stir over low fire until smooth and thick. Add seasonings and mix well. If stock is used, one-quarter cup chutney may be added.

All the Mueller Products are delicious served plain, garnished with melted butter, meat gravies or sauces.



All of the Mueller Macaroni Products add flavor, food value and satisfying substance to soups. The Egg Alphabet is a particularly attractive addition to clear soups. When Egg Alphabet, Egg Noodles, Macaroni, or Spaghetti are chosen for use with clear soups, they may be boiled in the stock for nine minutes instead of being cooked separately. These products may also be used to advantage in soups of the chowder type.

VEGETABLE CHOWDER

- | | |
|-------------------------------------|---|
| 1 package Mueller's
Egg Alphabet | 1½ cups diced leftover vegetables
(carrots, peas, beans or corn) |
| 3 tablespoons butter | 4 cups milk |
| 1 onion, minced | Salt, pepper |
| 2 stalks celery, diced | Parsley |



Cook egg alphabet as directed and drain. Melt butter and cook onion and celery in it 2 minutes. Add vegetables, milk, seasoning, egg alphabet and heat. Pour into soup dishes and garnish with parsley.

ONION SOUP

- | | |
|-------------------------------------|--|
| 1 package Mueller's
Egg Alphabet | 1 quart stock or 4 bouillon cubes
dissolved in 1 quart boiling
water |
| 6 onions, sliced | 6 tablespoons grated cheese |
| 3 tablespoons butter | |



Cook egg alphabet as directed and drain. Sauté the onions in the butter 5 minutes. Add stock and when boiling add egg alphabet. Pour soup into casserole, sprinkle cheese over top and bake in a hot oven, 450 degrees F., until cheese is melted.

ELBOW MACARONI SOUP

- | | |
|---------------------------------------|-----------------------------------|
| ½ package Mueller's
Elbow Macaroni | 1 bunch celery (chopped) |
| 4 quarts cold water | 1 tablespoon parsley
(chopped) |
| 2 teaspoons salt | 2 onions (chopped) |
| 1 soup bone | 1 medium can tomatoes |
| 2 pounds soup meat | ¼ teaspoon pepper |



Into a soup kettle place the water and salt. Add the soup bone and the meat, cut in small pieces. Let simmer 45 minutes. Then add the vegetables and cook 1 hour longer. Remove the bone and meat, add the uncooked elbow macaroni and boil for 9 minutes.

Meat
DISHES



SPAGHETTI ORIENTAL

- | | |
|------------------------------------|---|
| 1 package Mueller's Thin Spaghetti | 3 cups tomatoes |
| 2 tablespoons butter | 1 teaspoon sugar |
| 2 onions, minced | 1 teaspoon salt |
| 2 green peppers, minced | $\frac{1}{4}$ teaspoon pepper |
| $\frac{1}{2}$ cup celery, diced | $\frac{1}{2}$ pound ground round steak, well seasoned |
| 3 slices bacon | |

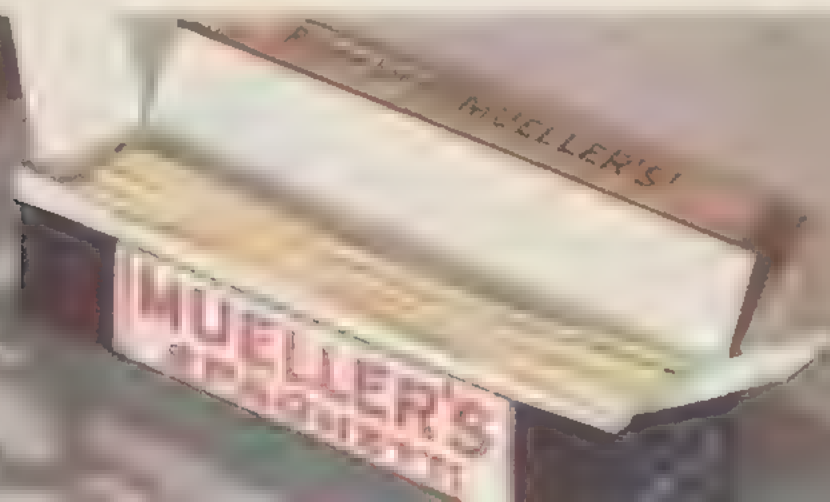
Cook thin spaghetti as directed and drain. Melt butter, stir in onions, green pepper and celery and cook 5 minutes. Add tomatoes and seasonings and cook half an hour, until sauce is thickened. Form seasoned steak into six patties, wrap half a slice of bacon around each patty, fasten with a toothpick and fry on both sides until well browned. Arrange spaghetti on hot platter, pour sauce around it and garnish with meat and sliced green pepper.



EGG NOODLES WESTERN STYLE

- | | |
|--------------------------------------|--|
| 1 package Mueller's Wide Egg Noodles | 2 tablespoons butter |
| 2 cups canned tomatoes | 2 tablespoons flour |
| 1 teaspoon sugar | $1\frac{1}{2}$ cups leftover corned beef or 1 12-oz. can |
| 1 green pepper | 1 tablespoon minced parsley |
| $\frac{1}{2}$ teaspoon salt | Mustard pickles |

Cook wide egg noodles as directed and drain. Cook tomatoes, sugar, chopped green pepper and salt 15 minutes; press through sieve. Melt butter, add flour, then gradually the strained tomatoes and cook until smooth and slightly thickened, stirring constantly. Slice or coarsely shred leftover corned beef (canned corned beef may be used); heat in tomato mixture, add parsley and pour around a platter of hot egg noodles. Serve with mustard pickles.



MACARONI WITH LEFT-OVER MEAT

- | | |
|---------------------------------|---------------------|
| 1 package Mueller's Macaroni | 1 teaspoon sugar |
| 1 onion (chopped) | 1 tablespoon butter |
| 1 large can tomatoes | ½ teaspoon salt |
| 1 cup leftover meat
(ground) | ¼ teaspoon pepper |
| | ¼ cup bread crumbs |

Cook macaroni as directed and drain. Sauté onion in butter. Into a well greased casserole place alternate layers of macaroni, onion, tomatoes, meat, a sprinkle of bread crumbs and seasonings. Cover top with remaining bread crumbs and bake in hot oven 20 minutes.



CREAMED HAM AND ELBOW MACARONI *in spinach ring*

- | | |
|---------------------------------------|------------------------------|
| ½ package Mueller's
Elbow Macaroni | 2½ cups milk |
| 3 tablespoons butter | 1½ cups cooked ham |
| 3 tablespoons flour | 1 tablespoon chopped parsley |
| ¼ teaspoon dry mustard | Salt and pepper |
| ¼ teaspoon paprika | Worcestershire sauce |
| | Cooked spinach |
| | Hard-cooked egg |

Cook elbow macaroni as directed and drain. Melt butter, add flour, mustard and paprika and stir until smooth. Add milk gradually and cook until thickened, stirring constantly. Add ham, minced or diced, parsley and cooked macaroni. Season to taste with salt and pepper and a dash of Worcestershire. Pack cooked and seasoned spinach into ring mold, steam until very hot, unmold on serving platter and pour creamed ham mixture in the center, or serve it around a mound of spinach. Garnish with hard-cooked egg.



SPAGHETTI WITH MEAT CRUST

- | | |
|---------------------------------------|---|
| 1 package Mueller's Spaghetti | 1 lb. ground beef and pork
(¾ beef—¼ pork) |
| 2 cups canned tomatoes | ½ teaspoon salt |
| 1 teaspoon salt | 2 tablespoons minced onion |
| Few grains pepper | 1 egg, well beaten |
| 1 teaspoon sugar | ¼ cup milk |
| 2 tablespoons chopped
green pepper | |

Cook spaghetti as directed and drain. Mix tomatoes, salt, pepper, sugar and green pepper and add to spaghetti. Pour into greased casserole. Combine ground raw meat, salt, onion, egg and milk and form into about 8 flat patties. Place these close together on spaghetti—they should about cover the surface. Bake in moderate oven, 350 degrees F., 30 to 40 minutes or until meat is thoroughly done and brown on top.

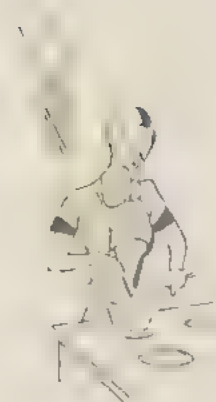


CHOW MEIN WITH FRIED EGG NOODLES

2 tablespoons butter or
salad oil
½ pound sliced beef
3 chopped onions
½ cup chopped celery
1 can bean sprouts
2 tablespoons flour

1 tablespoon soy bean sauce
2 cups boiling water
¾ teaspoon salt
½ teaspoon sugar
½ cup shredded ham
1 hard cooked egg
Fried egg noodles

Heat butter or salad oil in frying pan, stir in beef and when brown add vegetables and cook five minutes. Sprinkle with flour and blend. Add water and soy bean sauce. Cook over low fire, stirring constantly until smooth and thick. Add salt and sugar. Arrange chow mein in center of platter and garnish with shredded ham and hard cooked egg. Serve with fried noodles.



FRIED EGG NOODLES

1 package Mueller's Wide Egg
Noodles

1 teaspoon salt
1 cup dry, sifted cracker crumbs
1 egg

Cook wide egg noodles in boiling salted water as directed and drain. Mix salt with half the cracker crumbs and toss egg noodles in them with a fork. Beat egg and mix well with noodles. Cook egg noodles a few at a time in deep hot fat, 395 degrees F., until golden brown. Serve with Chow Mein. These fried egg noodles may be sprinkled with finely grated cheese after they have been fried and served with cocktails or salads.

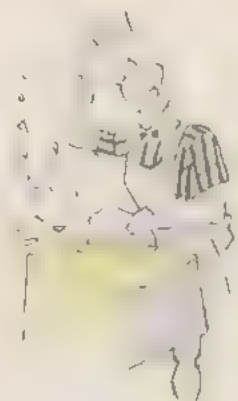


MACARONI WITH CHIPPED BEEF

1 package Mueller's Macaroni
3 tablespoons butter
1½ cups shredded smoked beef

2 tablespoons flour
2 cups milk
Pepper

Cook macaroni as directed and drain. Melt butter, stir in beef and cook three minutes. Stir in flour, add milk and stir over low fire until smooth and thick. Season with pepper. Add a dash of Worcestershire if desired. Combine with cooked macaroni and serve at once or turn into a baking dish, sprinkle with buttered crumbs and bake in a moderate oven, 350 degrees F., until brown.





CASSEROLE OF SPAGHETTI, HAM AND CHEESE

- | | |
|-------------------------------|---------------------------------|
| 1 package Mueller's Spaghetti | Pepper |
| 3 tablespoons butter | 1 teaspoon mixed mustard |
| 2 tablespoons flour | 1 teaspoon Worcestershire Sauce |
| 2½ cups milk | 1 cup grated cheese |
| ¾ teaspoon salt | ½ lb. boiled ham |

Cook spaghetti as directed and drain. Melt butter, stir in flour and add milk gradually, stir over low fire until thick and smooth. Add seasonings and cheese and stir until cheese is melted. Add ham, which has been cut in one-inch cubes, and spaghetti. Mix well and pour into greased casserole. Arrange four strips of ham on top and bake in a hot oven, 425 degrees F., until brown, about 20 minutes.

SPAGHETTI SOUTHERN STYLE

- | | |
|-------------------------------|-----------------------|
| 1 package Mueller's Spaghetti | 1 cup tomato paste |
| 1 pound veal cutlet | 1½ cups boiling water |
| 1 onion, chopped | 1 tablespoon sugar |
| 2 tablespoons butter | 1 teaspoon salt |
| or bacon fat | Pepper |

Cook spaghetti as directed and drain. Cut veal in small cubes; brown with onion in hot fat. Add tomato paste, boiling water, sugar, salt and pepper. Bring to boiling point and simmer for about 20 minutes. Put layer of spaghetti in greased baking dish, add a layer of meat and tomato mixture and continue until all the ingredients are used. Bake in moderate oven, 350 degrees F., about 20 minutes.



VEAL PAPRIKA WITH VIENNESE NOODLES

2 lbs. veal steak
1 teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
1 clove garlic
 $1\frac{1}{2}$ cups water

2 tablespoons butter or
bacon fat
 $\frac{3}{4}$ cup sour cream
1 teaspoon paprika
Viennese Noodles

Cut the veal into 2-inch pieces and sprinkle with salt and pepper. Cook garlic in the fat 3 minutes, add the meat and sear on all sides until light brown. Add the water, cover and simmer over a very low heat for 1 hour. Add the cream and paprika, remove garlic and reheat. Arrange Viennese noodles around outside of hot platter and put veal paprika in center. Garnish with strips of pimiento if desired.



VIENNESE NOODLES

1 package Mueller's Wide
Egg Noodles
 $\frac{1}{4}$ cup butter

$\frac{1}{2}$ cup chopped Almonds or
Brazil nuts
2 teaspoons poppy seeds

Cook wide egg noodles as directed and drain. Melt 1 tablespoon of the butter, add chopped nuts and stir over a low heat until light brown. Add remaining butter, the egg noodles, and poppy seeds and stir lightly until heated thoroughly. Serve with veal paprika, or with any creamed meat or fish dish, or with creamed mushrooms.

COLD WEATHER MENUS

Dinners

ROAST BEEF
MACARONI AND CHEESE
(Recipe on page 23)
Buttered beets
Tomato salad
Pumpkin pie Coffee

VEAL PAPRIKA
WITH VIENNESE NOODLES
(Recipe on page 13)
Buttered peas Mixed green salad
Cottage pudding
Butterscotch sauce
Coffee

Suppers

MACARONI
WITH SCALLOPED OYSTERS
(Recipe on page 17)
Cole slow Hot rolls
Fruit compote
Cookies Tea

SHRIMP CREOLE
WITH THIN SPAGHETTI
(Recipe on page 18)
Celery Olives
Popovers
Whipped cream
Coffee jelly Tea

Luncheons

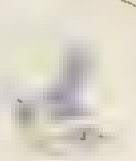
VEGETABLE CHOWDER
(Recipe on page 7)
Corn bread
Grapefruit salad
Tea

MACARONI A LA GOLDENROD
(Recipe on page 21)
Cheese biscuits
Celery and green pepper salad
Hot ginger bread
Tea

WARM WEATHER MENUS



Dinners



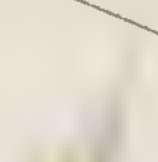
SPAGHETTI ORIENTAL
(Recipe on page 9)
Corn
on the cob
Mixed
green salad
Caramel custard
Coffee



Jellied consomme
Toasted crackers
Radishes Carrot strips
MACARONI WITH CHIPPED BEEF
(Recipe on page 11)
Buttered Asparagus with
stringbeans grated cheese
Strawberry shortcake
Coffee



Cold sliced ham
ELBOW MACARONI SALAD
A LA MUELLER
(Recipe on page 24)
Bran muffins
Sliced peaches
Tea

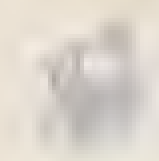


EGG NOODLE RING
(Recipe on page 28)
with creamed chicken
Tomato and cucumber salad
Hot biscuits
Pineapple sherbet
Tea

Suppers



EGG NOODLES
AND SPINACH AU GRATIN
(Recipe on page 19)
Melba toast Pepper relish
Fruit salad
Tea



STUFFED BAKED TOMATOES
(Recipe on page 19)
Carrot and lettuce salad
French toast
Tea

Luncheons

BROILED HAM AND EGG NOODLES WITH BROWNED CRUMBS

1 package Mueller's Wide Egg Noodles	1 slice ham (one inch thick)
1 teaspoon mustard	4 tablespoons butter
	1½ cups fine dry bread crumbs
	Parsley

Cook wide egg noodles as directed and drain. Spread mustard on ham and broil under hot flame, turning often, about 20 minutes, or until tender. Melt one tablespoon of the butter and brown the crumbs in it. Add remaining butter and when melted, dress the egg noodles with browned crumbs. Put ham in center of large platter, arrange egg noodles around it and garnish with parsley.



CHICKEN A LA KING WITH EGG NOODLES

1 package Mueller's Wide Egg Noodles	½ teaspoon salt
4 tablespoons butter or chicken fat	½ teaspoon paprika
1 cup sliced mushrooms	1½ cups milk
¼ cup green pepper	½ cup cream
3 tablespoons flour	2 egg yolks, beaten
	2 cups cooked or canned chicken
	2 tablespoons sherry

Cook wide egg noodles as directed and drain. Melt butter, add mushrooms and green pepper and cook 5 minutes. Stir in flour and seasoning. Add milk and cream slowly, stirring constantly until mixture boils. Add a little of this sauce to the beaten egg yolks and stir into the rest of the sauce. Add chicken, heat and stir in sherry just before serving on a hot platter with egg noodles.



BAKED MACARONI AND SAUSAGES

1 package Mueller's Macaroni	1 teaspoon sugar
1 can condensed tomato soup	½ teaspoon salt
½ cup boiling water	Pepper
	1 lb. pork sausages

Cook macaroni as directed and drain. To the tomato soup, add water, sugar, salt and pepper. Line shallow greased baking dish with macaroni, pour over the tomato mixture, arrange sausages on top and bake in a hot oven, 400 degrees F., until sausages are brown, about 20 minutes.



MACARONI WITH SCALLOPED OYSTERS

1 package Mueller's Macaroni	¼ teaspoon paprika
1 quart oysters	2 cups milk
¼ cup butter	Salt, pepper
3 tablespoons flour	1 tablespoon minced parsley
Buttered crumbs	

Cook macaroni as directed and drain. Pick over oysters to remove any bits of shell and drain. Melt half the butter, stir in flour and paprika and add milk gradually, stir over low fire until smooth and thick. Add oysters and cook 1 minute. Add salt and pepper to taste and parsley. Line a greased baking dish with macaroni, dot with remaining butter, sprinkle with salt and pepper and cover with a layer of oysters, then a thin layer of macaroni and cover with buttered crumbs. Bake in a moderate oven, 350 degrees F., 20 to 30 minutes.



ELBOW MACARONI WITH TUNA FISH AND CORN

1 package Mueller's Elbow Macaroni	2 cups milk
2 tablespoons butter	1 7-oz. can tuna fish
2 tablespoons flour	1 cup whole kernel corn
1 cup grated cheese	Salt, pepper, paprika

Cook elbow macaroni as directed and drain. Melt butter, stir in flour, gradually add the milk and stir over low fire until smooth and thick. Stir in tuna fish, corn and seasonings to taste and half the cheese. Arrange fish mixture in alternate layers with elbow macaroni in a buttered baking dish, sprinkle with remaining cheese and bake in a moderate oven, 350 degrees F., until brown.



SPAGHETTI WITH SALMON

1 package Mueller's Spaghetti	1 teaspoon sugar
1 tablespoon chopped green pepper	½ teaspoon salt
2 tablespoons butter	Pepper
2 cups canned tomatoes	1 tablespoon minced parsley
2 teaspoons lemon juice	1 7-oz. can salmon

Cook spaghetti as directed and drain. Cook green pepper in butter 5 minutes; add tomatoes, sugar, salt, pepper, parsley and cook 10 minutes longer. Drain oil from fish, flake it and add lemon juice. Combine fish, tomato sauce and spaghetti; serve as soon as thoroughly heated.



THIN SPAGHETTI WITH ANCHOVIES

1 package Mueller's Thin
Spaghetti

6 anchovy fillets
1 tablespoon olive oil

Tomato Sauce (see page 5)

Cook thin spaghetti as directed and drain. Cut anchovy fillets into small pieces and cook in olive oil 5 minutes. Stir in tomato sauce and heat. Arrange spaghetti on hot platter and pour sauce around it.



EGG NOODLES WITH GRILLED SARDINES

1 package Mueller's Wide
Egg Noodles
1 cup buttered crumbs

12 sardines
2 tablespoons lemon juice
Sliced lemon

Cook wide egg noodles as directed. Drain and dress with buttered crumbs. Saute sardines in their own oil in a hot frying pan until thoroughly heated. Season with lemon juice. Arrange egg noodles on hot platter and put sardines on top. Garnish with sliced lemon.



SHRIMP CREOLE WITH THIN SPAGHETTI

1 package Mueller's Thin
Spaghetti
2 tablespoons butter
2 tablespoons onion
1/2 cup sliced mushrooms
1 green pepper, minced

2 tablespoons minced ham
2 tablespoons flour
1/2 cup stock
2 cups canned tomatoes
1 large can shrimps
Salt, pepper

Cook thin spaghetti as directed and drain. Melt butter and cook onion, mushrooms, green pepper and ham in it 5 minutes. Stir in flour and add stock and tomatoes. Stir over low fire until thick. Add shrimps and heat. Season to taste with salt and pepper. Arrange spaghetti in a ring around chop plate. Pour shrimp creole in center and serve.



STUFFED BAKED TOMATOES

- | | |
|---------------------------|---------------------|
| ½ package Mueller's Elbow | 1 cup grated cheese |
| Macaroni | 1 teaspoon salt |
| 6 medium sized tomatoes | ⅛ teaspoon pepper |
| Worcestershire sauce | |

Cook elbow macaroni as directed and drain. Cut a slice from top of each tomato and remove most of pulp. Combine macaroni, grated cheese, salt, pepper, a few drops Worcestershire and enough of the tomato pulp to moisten well. Fill tomato shells with this mixture, mounding it well over the top. Bake in moderate oven, 400 degrees F., 20 to 25 minutes.



BAKED EGGPLANT WITH ELBOW MACARONI

- | | |
|----------------------------|------------------------------|
| 1 package Mueller's Elbow | 2 tablespoons minced celery |
| Macaroni | 2 tablespoons minced parsley |
| 1 eggplant | 1 teaspoon salt |
| 3 tablespoons butter | Pepper |
| 3 tablespoons minced onion | ½ teaspoon poultry seasoning |
| 2 tablespoons minced green | ½ tablespoon lemon juice |
| pepper | Buttered bread crumbs |

Cook elbow macaroni as directed and drain. Wash eggplant and cook in boiling salted water until tender. Remove from water, drain and peel. Cut pulp in small pieces. Melt butter and cook onion, green pepper, celery and parsley in it for about 3 minutes. Mix with eggplant and drained elbow macaroni. Add seasonings and turn into a buttered baking dish, cover with buttered crumbs and bake in a moderate oven, 375 degrees F., until brown, about 15 minutes.



EGG NOODLES AND SPINACH AU GRATIN

- | | |
|------------------------------|---------------------|
| 1 package Mueller's Wide Egg | 2 tablespoons flour |
| Noodles | 2 cups milk |
| 2 lbs. spinach | ¼ teaspoon paprika |
| (3 to 4 cups cooked) | Salt and pepper |
| 2 tablespoons butter | 1 cup grated cheese |
| Buttered crumbs | |

Cook wide egg noodles as directed and drain. If fresh spinach is used wash thoroughly, cook until tender, drain and chop slightly. Canned spinach should be drained and chopped. Melt butter, add flour and gradually the milk, stir over low fire until smooth and thick. Add paprika, salt and pepper to taste. Add cheese and stir until melted. Put cooked egg noodles in bottom of shallow greased baking dish, dot with butter, sprinkle with salt and pepper, cover with cooked spinach and pour over the cheese sauce. Sprinkle with fine buttered crumbs and bake in hot oven, 400 degrees, F., until brown, about 15 minutes.





ELBOW MACARONI A LA GOLDENROD

1 package Mueller's Elbow Macaroni	2½ cups milk
2 tablespoons butter	Salt, pepper
2 tablespoons flour	1 pimiento (chopped)
3 hard-cooked eggs	2 tablespoons minced parsley

Cook elbow macaroni as directed and drain. Melt butter, stir in flour and add milk gradually, stir over low fire until smooth and thick. Season to taste with salt and pepper, and add pimiento, parsley and chopped whites of the hard-cooked eggs. Combine this sauce with the elbow macaroni. Arrange macaroni on a large platter, sprinkle center with egg yolks, pressed through a sieve and garnish with parsley and pimiento.



BAKED EGGS IN RAMEKINS

½ package Mueller's Egg Noodles, Fine or Wide	½ teaspoon salt
1 tablespoon flour	Pepper
4 tablespoons butter	1 cup grated cheese
1 cup milk	6 eggs
	Paprika

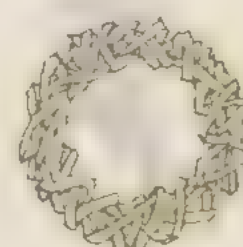
Cook egg noodles as directed and drain well. Line greased ramekins or baking cups with egg noodles. Heat half the butter, add flour, milk, salt and pepper and cook until thickened, stirring constantly. Add ½ cup cheese and stir until melted. Pour an equal amount of sauce over egg noodles in ramekins, then break an egg into each. Dot with remaining butter and sprinkle with remaining cheese and a dash of paprika. Place cups in pan of hot water and bake in moderate oven, 325 degrees F., 15 to 20 minutes or until eggs are set.



EGG NOODLES NEW YORKER

1 package Mueller's Egg Noodles, Fine or Wide	¼ cup grated onion
1 cup cottage cheese (dry or creamed)	1 to 2 teaspoons Worcestershire Sauce
1 cup sour cream	Dash of tabasco sauce
	½ teaspoon salt
Grated sharp cheese	

Cook egg noodles as directed and drain. Combine with other ingredients. Place in a greased casserole. Sprinkle with grated sharp cheese. Bake 30 minutes in hot oven. Adjust seasonings as desired.





SPAGHETTI MOLD

- | | |
|-------------------------------|---------------------------------|
| 1 package Mueller's Spaghetti | $\frac{3}{4}$ teaspoon salt |
| 1 tablespoon butter | Pepper |
| 1 tablespoon flour | 1 teaspoon Worcestershire Sauce |
| 1 cup milk | $\frac{2}{3}$ cup grated cheese |
| 2 eggs | |



Cook spaghetti as directed and drain. Melt butter, stir in flour and add milk gradually; stir over low fire until mixture is smooth and thick. Stir in seasonings and cheese. When cheese has melted, pour sauce onto slightly beaten eggs and mix well. Stir in spaghetti and fill greased casserole with spaghetti mixture. Put dish in a pan of hot water and bake in a moderate oven, 375 degrees F., 20 to 30 minutes. Unmold onto hot platter and serve with grilled tomatoes, if desired.

EGG NOODLES BENEDICT

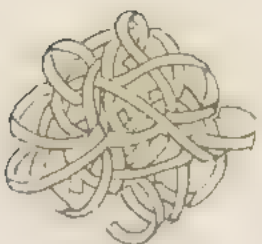
- | | |
|--------------------------------------|--------------------------|
| 1 package Mueller's Fine Egg Noodles | 1 tablespoon lemon juice |
| $\frac{1}{2}$ cup butter | Cayenne |
| 2 egg yolks | 6 slices frizzled ham |
| | 6 poached eggs |



Cook fine egg noodles as directed and drain. Divide the butter into two portions, put one piece in a small saucepan with egg yolks and lemon juice. Hold saucepan over a larger one containing hot, not boiling, water and stir constantly until butter is melted. Add remaining portion of butter and cook until sauce is thickened. Arrange egg noodles in six nests on a hot platter. On each nest, arrange a piece of ham which has been frizzled lightly in a frying pan and on this drop a poached egg. Pour over the Hollandaise sauce and serve.

MOLDED EGG NOODLES WITH CREAMED EGGS

- | | |
|--------------------------------------|-------------------------------|
| 1 package Mueller's Wide Egg Noodles | 1 teaspoon salt |
| 4 to 6 eggs | $\frac{1}{4}$ teaspoon pepper |
| 4 tablespoons butter | 1 teaspoon onion juice |
| 3 tablespoons flour | 2 cups milk |
| | 1 tablespoon minced parsley |



Cook wide egg noodles as directed, drain and put in well greased top of double boiler. Let stand over hot water until needed. Hard cook eggs. Melt butter, stir in flour and seasonings and when well blended, add the milk slowly, stir over low fire until smooth and thick. Add parsley. Cut hard cooked eggs into quarters. Unmold egg noodles in center of a hot platter. Arrange sauce around egg noodles and arrange eggs on the sauce.

SUPPER SPECIAL—THIN SPAGHETTI

- | | |
|------------------------------------|---------------------------------|
| 1 package Mueller's Thin Spaghetti | 2 cups milk |
| 4 tablespoons butter | Salt, pepper |
| 2 tablespoons flour | 1 teaspoon Worcestershire sauce |
| | 2 cups grated cheese |

Cook thin spaghetti as directed and drain. Melt butter, stir in flour, and add milk; stir over low fire until smooth and thick. Season to taste with salt and pepper and add Worcestershire sauce. Stir in cheese and stir over low fire until melted. Arrange spaghetti on a hot platter and pour cheese sauce over it. One minced pimiento may be added with the cheese if desired.

EGG NOODLE RING WITH FRIED APPLES

- | | |
|--------------------------------------|---------------------------------|
| 1 package Mueller's Fine Egg Noodles | 1 teaspoon salt |
| $\frac{1}{4}$ teaspoon black pepper | $\frac{1}{4}$ cup melted butter |
| $\frac{1}{2}$ teaspoon nutmeg | 2 jars cottage cheese |
| | 4 to 5 apples |
| 2 tablespoons brown sugar | |

Cook fine egg noodles as directed and drain. Add seasonings, 2 tablespoons of butter and cheese. Blend carefully with a fork. Put mixture into well buttered ring mold and reheat in hot water. Core and slice apples and fry in remaining butter. Sprinkle with brown sugar, cover and cook 2 minutes. Turn out molded egg noodles on hot platter and fill with fried apples.

MACARONI ROYAL

- | | |
|---------------------------------|-----------------------------|
| 1 package Mueller's Macaroni | 1 small onion (chopped) |
| $\frac{1}{4}$ lb. snappy cheese | 1 can condensed tomato soup |
| 7 slices lean bacon | ($1\frac{1}{3}$ cups) |
| $1\frac{1}{3}$ cups water | |

Cook macaroni as directed and drain. Grate or crumble the cheese. Panbroil bacon until crisp and cut in small pieces. Cook onion in bacon fat 5 minutes, remove from fat and add to tomato soup and water. Into a buttered baking dish put alternate layers of the cooked macaroni, cheese and bacon until all ingredients have been used. Pour over the tomato mixture. Bake in moderate oven, 350 degrees F., about 30 minutes.

MACARONI AND CHEESE

- | | |
|------------------------------|---|
| 1 package Mueller's Macaroni | 3 level tablespoons flour |
| 3 cups milk | 1 teaspoon salt |
| 4 tablespoons butter | $1\frac{1}{2}$ cups dry sharp cheese (grated) |

Cook macaroni as directed and drain. Scald the milk in a double boiler. Meanwhile combine melted butter and flour. Add slowly to scalded milk, stirring constantly. Let cook 20 minutes. Add salt and $\frac{2}{3}$ cheese, grated. Combine with the cooked macaroni and put in baking dish. Sprinkle top with remainder of grated cheese and dot with butter. Bake in hot oven (400-500 degrees F.) 15 to 20 minutes.





ELBOW MACARONI SALAD A LA MUELLER

- | | |
|---------------------------------------|--------------------------------|
| 1 package Mueller's
Elbow Macaroni | 1 chopped green pepper |
| 1 cup diced celery | 1 teaspoon salt |
| 1 cup shredded cabbage | $\frac{1}{4}$ teaspoon paprika |
| 1 pimiento, chopped | 1 tablespoon lemon juice |
| | Mayonnaise |
| | Salad greens |

Cook elbow macaroni as directed, drain and chill. Combine celery with cabbage, pimiento, green pepper and seasonings. Mix with chilled elbow macaroni and mayonnaise to moisten. Serve on crisp lettuce and garnish with mayonnaise. One cup diced chicken or tuna fish may replace the cabbage.

PIQUANT ELBOW MACARONI SALAD

- | | |
|---------------------------------------|--|
| 1 package Mueller's
Elbow Macaroni | 1 minced onion |
| 1 green pepper | $\frac{1}{2}$ cup highly seasoned
French dressing |
| 1 pimiento | Salad greens |
| | Mayonnaise |

Cook elbow macaroni as directed, drain and chill. Cut pepper and pimiento into small pieces, reserving one ring of green pepper for garnishing. Mix elbow macaroni with pepper, pimiento, onion and French dressing. Press firmly into a bowl and chill. When ready to serve, unmold on a large salad plate, surround with salad greens and garnish with green pepper ring and mayonnaise.



Deserts

NEAPOLITAN FLUFF

1 package Mueller's Fine
Egg Noodles
½ lb. prunes
1 tablespoon lemon juice
2 cups milk, scalded
2 egg yolks
¼ cup sugar

Salt
½ teaspoon vanilla
½ cup light brown sugar
¼ teaspoon cinnamon
⅛ teaspoon nutmeg
2 egg whites
¼ cup sugar

Cook fine egg noodles as directed and drain. Cook prunes until tender, remove pits and add lemon juice. Pour the scalded milk onto the slightly beaten egg yolks, sugar and salt. Cook this over hot water until custard coats the spoon, stirring constantly. Add vanilla. Line a shallow baking dish with the prune pulp, cover with cooked egg noodles mixed with brown sugar and spices. Pour the custard over this.

Beat the egg whites until stiff, beat in sugar and spread this meringue over the pudding. Bake in a moderate oven, 350 degrees F., fifteen minutes until meringue is light brown. Dates or cooked apricots sweetened to taste may replace the prunes.



EGG NOODLES WITH FRUIT

1 package Mueller's Wide
Egg Noodles
2 tablespoons melted butter

2 cups crushed sweetened
berries, or sliced peaches
or stewed apples
½ cup sugar

Cook wide egg noodles as directed and drain. Mix with melted butter and sugar and arrange around outside of a round platter. Put fruit in center. Garnish with whipped cream, if desired.





TU'ITI FRUTTI PUDDING

1 package Mueller's Egg
Noodles, Wide or Fine
 $\frac{1}{4}$ cup butter
1 cup sugar
2 eggs
 $\frac{1}{2}$ teaspoon salt

Grated rind and juice of
 $\frac{1}{2}$ lemon
 $\frac{1}{2}$ cup chopped walnuts
 $\frac{1}{2}$ cup chopped dates
1 tablespoon flour
3 apples, thinly sliced



Cook egg noodles as directed, drain and cut or chop slightly. Cream butter, add sugar gradually and mix until well blended. Add well beaten eggs, salt, lemon juice and rind, and beat thoroughly. Add walnuts, dates mixed with flour, and sliced apples. Fold in the egg noodles, turn mixture into greased baking dish and set in pan of hot water. Bake in moderate oven, 350 degrees F., about 50 minutes. Serve with lemon sauce or whipped cream.

EGG NOODLE NESTS

1 package Mueller's Fine Egg
Noodles
2 eggs
 $\frac{1}{3}$ cup sugar

$\frac{1}{2}$ cup milk
Grated rind 1 orange
1 tablespoon lemon juice
Stewed apricots

Dry cake crumbs



Cook fine egg noodles, broken in short lengths, as directed and drain. Beat eggs slightly, add sugar, milk, orange rind and lemon juice. Combine with egg noodles and place over boiling water. Cook 10 minutes. Fill individual baking cups or ramekins with this mixture leaving a hollow in center. Place apricot in each hollow, sprinkle with stale cake or macaroon crumbs and brown quickly in hot oven or under broiler. Serve with apricot juice or whipped cream.

EGG NOODLE CUSTARD PUDDING

$\frac{1}{2}$ package Mueller's Fine Egg
Noodles
2 cups milk
3 eggs

$\frac{1}{2}$ cup sugar
1 teaspoon salt
1 teaspoon vanilla
Grated rind $\frac{1}{2}$ lemon



Cook fine egg noodles, finely broken, as directed and drain. Add milk. Let stand $\frac{1}{2}$ hour. Beat egg yolks slightly; add sugar, salt, vanilla and lemon rind; combine with egg noodles and milk. Beat egg whites until stiff and fold into first mixture. Pour into a buttered baking dish and bake in moderate oven, 325 degrees F., until firm like custard—about 1 hour. Serve hot, with lemon or fruit sauce.

FOR BABIES AND CHILDREN

A small quantity of Mueller's Egg Noodles or Egg Alphabets may be cooked in rapidly boiling salted water and served with milk and sugar or with butter. This is a welcome change and provides abundant energy for active boys and girls.

EGG NOODLE MILK DISH

- | | |
|--------------------------|-------------------|
| ½ package Mueller's Fine | ⅛ teaspoon pepper |
| Egg Noodles | ¼ teaspoon salt |
| 1 quart milk | 1 teaspoon butter |
| ⅛ teaspoon nutmeg | |

Heat the milk and place the egg noodles right from the package in the milk. Let simmer for 12 minutes, stirring occasionally. If more tenderness is desired, simmer a few minutes longer. Then add the butter and seasonings and serve. If you wish to make a thicker mixture, use a full package of egg noodles.



ELBOW MACARONI WITH LIVER

- | | |
|------------------------|----------------------|
| 1 package Mueller's | 1 egg, well beaten |
| Elbow Macaroni | 2 cups milk |
| ½ pound liver (ground) | 2 tablespoons butter |
| ½ teaspoon salt | |

Cook elbow macaroni as directed and drain. Parboil the liver until tender. Combine the elbow macaroni with the ground liver, salt, well beaten egg, milk and half the butter. Pour the elbow macaroni mixture into a well greased baking dish, dot with the remaining butter and bake until well browned.



THIN SPAGHETTI WITH TOMATOES

- | | |
|-----------------------------|---------------------|
| 1 package Mueller's | 2 tablespoons sugar |
| Thin Spaghetti | Bread crumbs |
| 1 can (or 6 fresh) tomatoes | Grated cheese |
| 2 tablespoons butter | |

Cook thin spaghetti as directed and drain. Combine thin spaghetti with tomatoes, butter, sugar and bread crumbs in a baking dish, top with grated cheese and bake in a moderate oven for 20 minutes.



These recipes are made up in family portions
as they are equally good for grownups.

CHICKEN TETRAZZINI

- | | |
|------------------------------------|--|
| 1 package Mueller's Thin Spaghetti | Pepper |
| 1 fowl (4 to 5 pounds) | Paprika |
| 4 tablespoons butter | Pinch of poultry seasoning, if desired |
| 2 tablespoons flour | ½ cup cream or undiluted evaporated milk |
| Salt | |
| | Grated cheese |



Clean and wash fowl thoroughly. Cut into pieces. Place in a large stew kettle and add enough boiling water to half cover the chicken. Add one tablespoon salt. Cover kettle and cook chicken at a simmering temperature for two to three hours, or until tender. Then roll chicken pieces in seasoned flour and brown in skillet, using 2 tablespoons melted butter. In the meantime, cook the thin spaghetti as directed. Drain and pour on hot platter. Arrange pieces of browned chicken around thin spaghetti and keep warm while the gravy is being made. Measure chicken stock. To 1½ cups of stock use 2 tablespoons flour blended with 2 tablespoons butter for thickening. Cook thoroughly and add the cream or milk and desired seasonings. Heat to boiling and pour gravy over hot platter of chicken and thin spaghetti. Serve with grated cheese.

EGG NOODLE RING

with creamed mushrooms—diced chicken—or shrimps

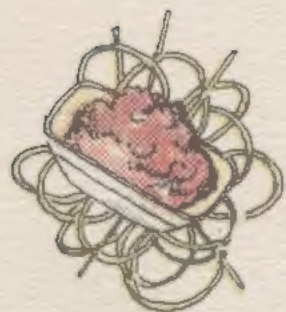
- | | |
|--------------------------------------|--------------------------|
| 1 package Mueller's Wide Egg Noodles | 1 teaspoon salt |
| 2 tablespoons butter | ¼ teaspoon pepper |
| | ½ cup rich milk or cream |
| | 3 eggs |



Cook wide egg noodles as directed and drain. Stir in melted butter, seasonings, milk and beaten egg yolks. Fold in beaten egg whites. Pour into well greased ring mold (1-quart size), set in a pan of hot water and bake thirty minutes in a moderate oven, 375 degrees F. Turn out on hot platter and fill center of ring with creamed mushrooms, diced chicken or shrimp. Garnish with pimientos and green pepper slices, if desired.

THIN SPAGHETTI WITH MEAT BALLS

- | | |
|-------------------------------------|------------------------------|
| 2 packages Mueller's Thin Spaghetti | ½ pound pork (ground) |
| 1 large can tomatoes, strained | 2 eggs |
| 1 can tomato paste | 1 clove garlic (chopped) |
| 1 cup water | 1 bunch parsley (chopped) |
| ½ pound veal (ground) | 4 slices dried bread, soaked |
| | Sage—Salt—Pepper |
| | Grated cheese |



Cook thin spaghetti as directed and drain. Combine tomatoes, tomato paste and water and simmer in large sauce pan. Meanwhile mix all remaining ingredients together and form into small meat balls. Fry in fat. Pour fried meat balls and fat drippings into tomato sauce and simmer slowly for 1 hour. Pour over cooked thin spaghetti and serve with grated cheese.

MUELLER'S MACARONI PRODUCTS

Fine ingredients and careful manufacture and packing produce fine results.



MACARONI

With cheese or tomato sauce (or combined with meat) produces a tasty luncheon dish.



SPAGHETTI

Dressed with butter or a savory sauce provides contrasting texture and flavor.



THIN - SPAGHETTI

Particularly good with highly flavored sauces. Italian style.



EGG ALPHABET for soup

For babies, children and as an addition to all soups.



EGG NOODLES-FINE for soup



EGG NOODLES-WIDE

For use with meat or served plain with butter as a side dish.



ELBOW MACARONI

Especially good in salads as well as for service with meats. A children's favorite.



MUELLER